

Café 43

brunch menu

*southern benedict

pulled BBQ pork,
buttermilk biscuits,
andouille gravy, asparagus 13

texas pecan praline

french toast,
berries, bacon 13

avocado toast

two eggs, sauteed spinach,
grapefruit/orange/blueberry
salad 13

*steak and eggs

7 oz prime sirloin,
two eggs, skillet fries,
toasted multigrain 18

*huevos rancheros

two fried eggs, salsa ranchero,
black beans, avocado, queso
fresco, corn tostada 13

yogurt/muffin/fruit

vanilla yogurt parfait, fresh
muffin, seasonal fruit 11

starters

lentil tortilla soup, avocado, queso fresco 6 cup | 8 bowl

corn soup, roasted poblano, lump crab 7 cup | 10 bowl

hummus, green olive tapenade, grilled veggies, toasted flatbread 8

fried avocado, black beans, smoked tomato, chipotle aioli 10

young lettuce, carrots, cherry tomatoes, balsamic dressing 4

salads

chicken salad, pecans, grapes, apple, rustic wheat 15

heirloom tomato, cucumber, bacon, croutons, basil dressing 13

salmon, green bean, potato, olive, baby greens, dill dressing 16

roasted beet, grapefruit, arugula, burrata, pistachio-citrus dressing 12

smoked chicken, berries, tomato, orange, pecans, balsamic dressing 15

lump crab, avocado, bacon, roasted corn, baby greens 18

sandwiches

with market fruit or fries | sweet potato fries +2

grilled chicken, pesto mayo, avocado, bacon, tomato, ciabatta 13

***wood grilled burger**, thick cut bacon, sharp cheddar 13

turkey panini, gouda, arugula, tomato-basil aioli 13

mrs bush's favorite sandwich, tomato, avocado, mozzarella, mayo 13

corned beef, swiss cheese, russian dressing, sauerkraut, marble rye 13

bbq pulled pork, cabbage slaw, grilled red onions 13

entrées

chicken enchiladas, refried black beans, tomato pico, salsa verde 16

seared salmon, quinoa, asparagus, roasted tomato sauce 17

gulf red snapper, cous cous, spring peas, red pepper, lemon sauce 18

shrimp & crab, spaghetti squash, roasted tomato, olives 18

chicken schnitzel, german potato salad, lemon, parsley, brown butter 16

farmhouse omelet, heirloom tomato, homestyle roasted potatoes 13

desserts

mrs bush's award winning cowboy cookies, vanilla ice cream 7

house made ice cream or sorbet 6

president & mrs bush's favorite banana pecan ice cream 6

key lime cheesecake, macadamia crust, dulce de leche 7

berry and peach cobbler, cinnamon ice cream 7

dc caramel brownie bar, vanilla and caramel ice cream 7



Please enjoy some of the great ingredients grown, raised and caught by our friends and partners who share our commitment to fresh local food: Ashkolgra Pasture Poultry, MY Epicurean Farm, Windy Meadows Family Farm, Brazos Valley Cheese, Young's Greenhouse, Primal Gardens, Village Farms, Gene's Greens, Generation Farms, Wood Duck Farms, Bella Verdi Farms, La Spiga Bakery and Vital Farms.

*There is a risk associated with consuming raw oysters or any raw or undercooked protein. If you have a chronic illness of the liver, stomach, or blood, or you have an immune disorder, you are at a greater risk of illness from raw or undercooked protein, and should eat these items fully cooked.